

BLACKSMITH/Dinner

Locally Sourced, Chef Owned, Hand Made

Soup/Salad

Classic **Shrimp and Lemon Bisque:** House Made Croutons \$13.75

French Lentil Salad: Beluga Lentils, Organic Greens, Vegetable Crudit , Crispy Chevre Goat Cheese, Honey-Basil Vinaigrette, Herbs, Micro Greens \$16.75

Blue Cheese Salad, Organic Greens, Toasted Almonds, Dried Maytag Blue Cheese Crumbles, Cranberries, Sliced Berries, Basil Vinaigrette \$16.75

Authentic Caesar, Romaine Hearts, Local Sourdough Croutons, Shaved Parmesan \$11/\$15

BLT Caesar: Authentic Caesar Dressing, Romaine, Cherry Tomatoes, Crispy Bacon, Red Onion \$16.75

Add 8oz Flat Iron Steak \$24

Add Organic, Grilled Chicken Thigh \$9

Add Grilled Jumbo Shrimp (5) \$13

Small Plates

Cheese Platter to Share: Brie, Crispy Goat Cheese, Maytag Blue Cheese, Eggplant Caponata, Black Lentils, Cranberry Chutney, Dried Fruits, Black Olives, Local Sourdough \$25.75

Crispy Lump Crab Deviled Eggs: Crispy Whites, Creamy Filling, Lump Crab \$17.75

Shrimp & Grits: Jumbo Shrimp, Bacon and Bourbon Cream Sauce and Stone-Ground Polenta \$16.75

Nashville Chicken: Organic, Crispy Chicken Thigh, White Bread, Nashville Sauce, House, Pickle \$13.75

Crispy Pork Belly: Ginger-Soy Noodles, Black Lentils, Sweet Chili, Garlic Aioli \$14.75

Stacked Crispy Eggplant, Herb Boursin Cheese, Slow Cooked Tomato Sauce, Shaved Parmesan \$13.75

Empanada with Slow Cooked Short Rib, Queso Fresco, House Salsa, Red Onion, and Crema, Dressed Greens \$12.75

Samosa: Indian Spiced Potatoes and Peas with Cranberry Chutney, Cucumber Raita, Dressed Greens \$11.75

Jumbo Lump Crab Cake: Homemade B&B Tarter, Dressed Local Greens, Spring Vegetables, Capers \$25.75

**We offer a full vegetarian/vegan menu.
Please ask your server.**

Killer Burgers

Our Famous House Burger w/Hand Cut Kettle Chips
2 Freshly Ground Chuck Patties, Melted Cheddar
House Made Pickles, House Burger Sauce. Dressed
Greens, Red Onion (on side) Hand Cut Kettle Chips on
Local Brioche \$14.75
*sub hand cut fries \$3

Our Famous Double Veggie Burger: Melted Cheddar
House Made Pickles, House Burger Sauce. Dressed
Greens, Red Onion (on side) Hand Cut Kettle Chips on
Local Brioche \$14.75 (V,VV)
*sub hand cut fries \$3

Add Bacon, Mushrooms & Onions, Blue Cheese or any
burger Scrapple add \$3 each

Large Plates

Fresh Fish of the Day: Our Chefs Inventive Preparation
of the Freshest Fish Available.....\$Mkt Price

Shrimp Risotto: Basil and Parmesan Cream Jumbo
Shrimp \$29

Cremini Mushroom and Spring Pea Risotto \$24

Steak Frites: Classic French Flat Iron Steak, Hand Cut
Fries, Truffle Oil, Blistered Tomatoes, Herb Compound
Butter, Balsamic \$28

Shrimp Red Thai Curry: Seasonal Vegetables, Jumbo
Shrimp, Red Thai Coconut Curry, Jasmine Rice, Toasted
Coconut, Crisp Wonton Sticks \$25

Black Lentil-Vegetable Thai Curry: Seasonal Vegetables,
Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut,
Crisp Wonton Sticks \$21

Hand-cut Pappardelle Pasta with Jumbo Shrimp: Wide
Ribbon Egg Pasta, White Truffle Cream, Parmesan, Basil,
Local Greens \$29

Famous Jumbo Lump Crab Cakes, Stacked Potatoes
Anna, Homemade Tarter, Seasonal Veg \$59.75

Boneless Short Ribs and Grits: Braised, Slow Cooked,
Stone Ground Creamy Polenta, House Pickled
Vegetables \$26